

The
STORYS
Building

— storysbuilding.com —

FALL / WINTER 2026

TABLE OF CONTENTS

CANAPÉS3

À LA CARTE DINNER.....4-5

FOOD STATIONS 6-9

BREAKFAST.....10

BREAKS11

SMOOTHIES & COLD PRESS JUICE BAR 12

LUNCH13-16

CANAPÉS

HOT

FRIED CHICKEN (N/F)
charred onion ranch + gochujang hot sauce

STORYS BURGER (N/F)
onion chili jam + american cheese
+ dill pickle + butter lettuce

CHICKEN SATAY (D/F, G/F)
peanut sauce + red onion + cilantro + lime

SHORT RIB CROQUETTES (D/F)
horseradish aioli

SALT COD FRITTER (N/F)
sauce gribiche + dill mayo

SHRIMP TEMPURA (D/F, N/F)
sriracha mayo + katsuobushi

SAFFRON ARANCINI (N/F)
mozzarella di buffala + arrabbiata sauce

OXTAIL EMPANADA (N/F)
aji verde sauce

MINI FALAFEL BITES
steamed bun + tzatziki + radish and watercress

PROSCIUTTO (N/F)
air bread + melon + vin santo + honey

TOSTADA (G/F, N/F, D/F)
smoked chicken + onion salsa + avocado crema

PIDE (N/F)
cremini mushroom + mozzarella
+ truffle crème fraîche

COLD

TOMATO TOAST (N/F)
stracciatella + marinated tomato + basil + vin cotto

BAKED BRIE (N/F)
pullman loaf + roasted red grapes + apple

**TRUFFLE MUSHROOM
TARTLETTE (N/F)**
parmesan + chives

**FRESH SHUCKED OYSTER
(N/F, G/F, D/F)**
lemon + horseradish + mignonette

MINI SHRIMP PO BOY (N/F)
brioche + butter lettuce + hot sauce + dill mayo

CORN TACO (N/F, G/F)
refried beans + avocado + queso fresco

NORI BITES (N/F, D/F)
cured salmon + tobiko + sushi rice + avocado

STEAK TARTARE (N/F, G/F, D/F)
yukon potato chip + horseradish mayo

AHI TUNA CRUDO (D/F, N/F)
squid ink cracker + avocado

YELLOWTAIL (N/F, D/F, G/F)
tapioca crisp + blood orange + jalapeño

VEGAN

SAMOSA
spiced potato + tamarind sauce + toum

PAKORA (G/F)
seasonal vegetables + toum

PANI PURI
crispy puri + chickpea chole + cilantro chutney
contains nuts

MINI AVOCADO BITES (G/F)
wild rice cracker + pickled red onion
+ hemp + toum

SPRING ROLL
sweet chilli dipping sauce

STEAMED DUMPLING (N/F, D/F)
soft tofu + shitake mushroom + soy ginger sauce

DESSERT

MINI LEMON TARTLET (N/F)
sweet pastry + italian meringue + lemon curd

MINI GELATO CUPS (G/F)
pistachio + espresso

TIRAMISU (N/F)
savoyardi + espresso

CHEESE CAKE (N/F)
berry compote

MINI DONUT
lemon curd

À LA CARTE DINNER

plated | prices based per person

APPETIZER

SELECT ONE

MESCLUN & HONEYCRISP SALAD

haven local greens + shaved fennel + shaved parmesan + toasted walnuts
+ dried cranberries + orange blossom vinaigrette

ARTISAN GREEN & PANGRATTATO SALAD

butter lettuce + membrillo + shaved radish + manchego cheese
+ toasted pine nuts + sherry vinaigrette

ROASTED HERITAGE BEETS

house blend of greens + whipped goat cheese + honey glazed walnuts + balsamic vinaigrette

SHAVED FENNEL AND BLOOD ORANGE SALAD

belgium endive + greek feta + pistachio + arugula & mesclun greens

RADICCHIO & FIGS

castelfranco + belgium endive + prosciutto di parma + hazelnut + truffle pecorino

PASTA

SELECT ONE

SPAGHETTI PUTTANESCA

gaeta olives + cherry tomatoes + white anchovies + peperoncini + grana padana

CACIO E PEPE (N/F)

linguini + black pepper + pecorino + chives

SPAGHETTI GENOVESE

basil pesto + evoo + pine nuts

PENNE IN ROSE

fresh basil + evoo

GNOCCHI POMODORO (N/F)

fresh basil + san marzano tomato + grana padana

MAIN (BEEF & LAMB)

SELECT ONE

AAA FLAT IRON STEAK

montréal steak spice + sauce au poivre + fingerling potato

RED WINE BRAISED SHORT RIB

sunchoke purée + sauteed wild mushrooms + brussels sprouts + veal jus

NY STRIP LOIN

garlic pommes purée + creamed spinach + heirloom carrot + sauce bordelaise

PRESSED LAMB LEG

potato pavé + balsamic gastrique + spices carrot purée + mint salsa verde

*Clients can offer guests a choice of two mains plus a vegetarian option at an additional cost of \$8 per guest.
Menu selections and numbers must be given to the venue 10 business days prior to the event.*

À LA CARTE DINNER

plated | prices based per person

MAIN (CHICKEN & DUCK)

SELECT ONE

CHICKEN SUPREME

fondant potato + sautéed leeks + vermouth reduction + citrus gremolata

CHAR GRILLED CORNISH HEN

fingerling potatoes + brussels sprouts + peri peri sauce + jus

APPLEWOOD SMOKED CHICKEN

creamed spinach + heirloom potato salad + chicken jus

DUCK CONFIT

cauliflower purée + brussels sprouts + citrus & pickled fennel + spiced cherry jus

MAIN (FISH)

SELECT ONE

BRANZINO

confit tomato + braised fennel + sunchoke + chermoula

BC WILD CHINOOK SALMON

tomato agrodulce + fingerling potatoes + brussels sprouts + tzatziki

MISO SABLEFISH

yuzu butter emulsion + pickled scallion + sweet corn

VEGETARIAN

SELECT ONE

LAYERED EGGPLANT PARMESAN

castelvetrano olive + basil + lemon

GNOCCHI GENOVESE

basil pesto + pangratatto

EGGPLANT MEJADRA

mejadra rice + yogurt toum + twice cooked eggplant + pine nuts

DESSERT

SELECT ONE

ESPRESSO POT DE CRÈME

yogurt mousse + feuilletine short bread streusel

TIRAMISU

mascarpone + dutch cocoa + grand marnier

SEMOLINA AND ORANGE CAKE

sweet whipped yogurt + roasted strawberry

CHOCOLATE FONDANT

coffee cream + crème chantilly + vanilla sable

DARK CHOCOLATE CAKE

hazelnut cremeux + candied hazelnut

*Clients can offer guests a choice of two mains plus a vegetarian option at an additional cost of \$8 per guest.
Menu selections and numbers must be given to the venue 10 business days prior to the event.*

FOOD STATIONS

priced per person

TUSCAN RISOTTO STATION

SAFFRON RICE WITH LAMB SHANK + GREMOLATA

PORCINI MUSHROOM + PECORINO + MOSTO (V)

ORECCHIETTE STATION

TRUFFLE MUSHROOM WITH PARMESAN AND CHIVES (V)

ROSE SAUCE WITH BASIL AND PANCETTA

PRIME RIB CARVING

AAA PRIME RIB

horseradish mayo + au jus + mashed potatoes + guindillas + mustard

add caesar salad with croutons + parmesan + caesar dressing for \$6 per person

SINGAPORE NOODLE STATION

CHICKEN

egg noodle + scallion + bean sprouts

SHIITAKE MUSHROOM (V, G/F)

rice noodle + broccoli + sweet potatoes

FOOD STATIONS

priced per person

ANTIPASTO TASTING STATION

a selection of cured meats + grilled marinated vegetables
+ citrus olives + artisan breads & flat breads

MEZZE STATION

hummus + tzatziki + baba ghanoush + tapenade
+ marinated feta + herb cucumber salad + house pickles
+ olives + flatbreads

add crudite for \$6 per person
add selection of local & imported cheeses + house preserves for \$10 per person

OYSTER BAR

hot sauce + mignonette + fresh horseradish + lemon

shucked live at station

BAO STATION

CHAR SIU (ROAST PORK)

roast pork + pickled daikon and carrot + hoisin sauce + peanuts

GOCHUJANG MUSHROOM

pickled cucumber + coriander + peanuts

FOOD STATIONS

priced per person

SLIDERS AND FRIES

CHUCK AND BRISKET SLIDER

brioche + onion chilli jam + american cheese + butter lettuce

EGGPLANT AND MOZZARELLA (V)

brioche + confit tomatoes + mozzarella

TACO STATION

CHOOSE TWO

PORK BARBACOA (G/F)

pineapple salsa + hot sauce + cilantro + toum

SMOKED CHIPOTLE CHICKEN (G/F)

onion salsa + cilantro + salsa roja + lime crema

GARLIC SHRIMP

cilantro + guacamole + onion salsa + toum

SWEET POTATO (V, G/F)

lime crema + avocado + pineapple salsa

CANDY BAR

TWIZZLERS

GUMMY WORMS

FUZZY PEACHES

CHOCOLATE COVERED PRETZELS

SWEDISH BERRIES

M&M'S (NO NUTS)

SOUR PATCH KIDS

**set up in pretty glass jars*

**clear bags for guests to take with them*

LATE NIGHT FOOD STATIONS

priced per person

PIZZA STATION

MARGHERITA

mozzarella + basil

PEPPERONI

pepperoni + cremini mushroom

FRIED CHICKEN STATION

ADOBO CHIPOTLE CHICKEN

charred onion ranch

BUFFALO CAULIFLOWER

garlic crema

SMOKED POUTINE

BRISKET

mozzarella curd + beef gravy + crispy shallots

KIMCHI (V)

mozzarella curd + miso gravy + scallion

BREAKFAST

priced per person

CONTINENTAL

FRESHLY BAKED CROISSANTS

whipped butter + ontario fruit preserve

BANANA WALNUTS & OAT MUFFINS

MARKET FRUIT SALAD

YOGURT PARFAIT

house made granola, ontario wildflower honey + seasonal berries

FRESHLY BREWED COFFEE AND SELECTION OF TEA

OMELETTE STATION

BABY SPINACH

cheddar

CHORIZO

greek feta

live station

ADD ONS

BREAKFAST HASH

fingerling potato + 2 poached eggs + hollandaise + chorizo

POACHED EGG BREAKFAST

2 free range eggs + farmer sausage + grilled tomato

BELGIUM WAFFLE

maple syrup + whipped cream + fruit compote

BREAKS

SWEET BREAK PACKAGE

MAPLE AND PECAN TARTLET

OAT AND WALNUT COOKIES

BANANA LOAF BREAD WITH STREUSEL TOPPING (G/F)

ORANGE & BLACK CURRANT SCONES WITH STRAWBERRY JAM

FRESHLY BREWED COFFEE AND SELECTION OF TEA

SAVOURY BREAK PACKAGE

HOUSE MADE FOCCACIA WITH HUMMUS (V)

SEASONAL CRUDITES WITH GREEN GODDESS SAUCE (G/F)

SCALLION AND CHEDDAR BISCUIT WITH CREAM CHEESE

PROSCIUTTO AND SALAMI PLATTER

CITRUS OLIVES

FRESHLY BREWED COFFEE AND SELECTION OF TEA

SMOOTHIES & COLD PRESS JUICE BAR

CHOOSE THREE FROM BELOW

SMOOTHIES

COCOA

oat milk, dates, cocoa, banana, cinnamon & hemp hearts

SUNSHINE

strawberry, mango & orange

COLD PRESS

FOUR THE GREEN

kale, green apple, cucumber, celery, lemon & ginger

GLOW BOOST

carrot, apple & turmeric

TROPICAL

coconut, pineapple & lime

LUNCH

CONTINENTAL LUNCH

PASTA SALAD

sundried tomato pesto + fresh basil + greek feta

ARTISAN GREEN SALAD

red wine vinaigrette + fresh radish

EGGPLANT & ARUGULA WRAP

tomato + mozzarella + parmesan cheese

PIRI PIRI CHICKEN SANDWICH

brioche bun + romaine + roasted garlic mayo + pickled onion

ROMAN PIZZA

pepperoni + mozzarella + tomato + fresh basil

ADD ONS

BAO

char siu + bahn mi pickles + kewpie mayo + gochujang hot sauce

BEEF CHOW FUN NOODLE BOX (D/F)

minced cumin beef + gailan + rice noodle

VEGETARIAN NOODLE BOX

shiitake mushrooms + shoyu egg + gailan + bean sprouts

COCHINITA SANDWICH

milk bread + avocado + pickled onion + cabbage

SLOW ROASTED BEEF IN RYE

caramelized onion + roasted garlic mayo + arugula

PAN SEARED CHICKEN BREAST

anchovy and herb sauce

PLATED LUNCH

FIRST COURSE

CHOICE OF

BUTTERNUT SQUASH SOUP

crème fraîche + toasted pumpkin seeds

MESCLUN GREEN SALAD

english cucumber + pistachio
+ red wine vinaigrette + pickled onion

SECOND COURSE

CHOICE OF

PRIME RIB BURGER

brioche bun + pommes frites
+ aged cheddar + caramelized onion

RIGATONI POMODORO

san marzano tomatoes + fresh basil

THIRD COURSE

LEMON MERINGUE

italian meringue + lemon curd

PLATED LUNCH

FIRST COURSE

CHOICE OF

ROASTED BEET SALAD

green oak + goat cheese + pine nuts

BABY GEM LETTUCE AND WALNUT SALAD

pickled onion + parmesan cheese + grainy mustard dressing

SECOND COURSE

CHOICE OF

ORGANIC CHICKEN BREAST

fregola + brussels sprouts + soffrito

PEA RISOTTO

fresh herbs + balsamic

THIRD COURSE

LEMON MERINGUE

italian meringue + lemon curd

PLATED LUNCH

FIRST COURSE

CHOICE OF

ARUGUL A FIG SALAD

feta cheese + vin cotto

CAESAR SALAD

white anchovies + sourdough croutons

SECOND COURSE

CHOICE OF

FLAT IRON STEAK

fingerling potatoes + café de paris butter
+ charred broccolini

POTATO GNOCCHI

truffle mushroom

THIRD COURSE

COFFEE CHOCOLATE BRULÉ

honeycomb + yogurt mousse

STORYS BUILDING
11 Duncan Street
Toronto, Ontario
647-220-5920
storysbuidling.com

